



Raheen House Clonmel, Co.Tipperary, Ireland. Telephone (052) 6122140  
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Congratulations on your engagement and thank you for considering  
Raheen House Hotel as the venue for one of the most important days in  
Your life's.

Enclosed you will find a selection of Wedding packages to suit every requirement.

At Raheen House, Your Day is our priority; catering for only 1 Wedding per day ensures  
you and your guests our undivided attention.

If you should have any queries or perhaps would like some other options for Your  
Wedding Day, please do not hesitate to contact us.

Best Wishes

Mark Ryan

#### Booking Terms:

Non Refundable €1000.00 deposit within 2 weeks of Booking	€500.00
Deposit 1 Month Prior to Date of Wedding	

Balance payable 2 days prior to Wedding with Final Confirmation of Numbers



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## *Our Gift to You*

### *Diamond, Ruby, Platinum & Golden Packages*

*Complimentary Suite for Bride & Groom (including Breakfast)*

*Excellent Cuisine*

*Warm Friendly Atmosphere*

*Guaranteed Personal Service Only one Wedding per day*

*Decorated Top Table and Cake table*

*White Linen Napkins*

*Cake Knife & Stand*

*Microphone for Toasts and Speeches*

*Special Accommodation Rates for Guests*

*Beautiful Mature Gardens and Backdrops for Photographs*

*And Reception Drinks (Depending on the Good Old Irish Weather!!)*

*Ample Parking*

*Personal Menu and Table Plan*

*Candelabras and Floral arrangements*

*Red Carpet Arrival*

## *Diamond Wedding Package*

### *Seven Course Wedding Menu*

Champagne on Arrival for the Bridal Party

Arrival Reception: Prosecco, Tea, Coffee with Biscuits

& Canapés for Your Wedding Guests

(Other options available: Kir Royal, Fruit Punch, Mulled Wine / Pimms)

½ Bottle of House Wine per person with the Wedding Dinner

Glass of Champagne for Toast drink

Chair Covers with Sash (Variety of Colors available)

Evening Buffet to include Hog Roast, Selection of Salads & Baked Jacket Potato

## Diamond Wedding Menu Selection

### Starters

Choice of 2 Starters available from the following:

Brie & Red Onion Tartlet

Slow Roast Tomato & Basil Brushetta with White Yeast Bread & Goats Cheese Quinelle

Warm Smoked Chicken & Pesto Salad served with Filo Pastry

Chorizo & Goats Cheese Potato Cake

Grilled Chicken & Vegetable Skewers served with Herb Cous Cous

& a Sweet Chilli Sauce

Caesar Salad with Deep-Fried Parma Ham, Bolie Cheese and Tapenade

Pillow of Smoked Salmon filled with Horseradish and Apple on a Bed of tossed Lettuce leaves

Rosemary & Goats Cheese Cake with Beetroot Relish, Walnut Crumble  
Pressed Ham & Pea Terrine with Sour Dough Bread & Picked Vegetables

### Soups

2 options available from the following:

French Onion Soup

Curried Parsnip & Apple Soup

Seafood Chowder

Fresh Leek & Potato Soup

Fresh Cream of Carrot & Parsnip Soup

Roast Bell Pepper, Chorizo and Tomato Soup

Chicken & Leek Soup

### Sorbets

Mango, Tropical Fruit or Champagne

(The option is available to give your guests a Soup of your Choice or Sorbet)

### Main Course

Choice of 2 Main Course available from the following:

Grilled Medallions of Tipperary Fillet

With Slow Cooked Beef Croquette, Flat Mushroom, Shallot Sauce

Roast Rack of Tipperary Lamb with Red Wine & Rosemary Jus

Fillets of Fresh Monkfish Wrapped in Parma Ham

With Lemon Beurre Blanc

Baked Fillet of Turbot with Asparagus & Black Grape Butter

Grilled Duo of Seabass & Herb Crusted Salmon

Served with Prawn & Saffron Cream

Pan fried Supreme of Chicken

With Toulouse Sausage, Crispy Parma Ham & Basil Pesto

**Vegetarian Options :**

**Baked Stuffed Aubergine & Cous Cous**

**Spinach & Ricotta Tortelloni**

**Roast Vegetable & Mixed Bean Cassoulet with Rice**

**Roast Aubergine & Tomato Mille Feuille**

All Main Courses served with Seasonal Vegetables and Potatoes

**Selection of Artisan Cheeseboard**

**Desserts**

Choice of 2 Desserts available from the dessert List

Freshly Brewed Tea/Coffee

**Diamond Wedding Package @ €89.00 per person**

## Ruby Wedding Package

### Six Course Wedding Menu

Champagne on Arrival for the Bridal Party

Arrival Reception: Prosecco, Tea, Coffee with Biscuits

& Canapés for Your Wedding Guests

(Other options available: Kir Royal, Fruit Punch, Mulled Wine / Pimms)

½ Bottle of House Wine per person with the Wedding Dinner

Glass of Prosecco for Toast drink

Chair Covers with Sash (Variety of Colors available)

Evening Buffet to include Waterford Bla with a Selection Grilled Bacon,

Hand Cut Potato Chips & Goujons of Fresh Fish

with Freshly Brewed Tea/ Coffee

### Ruby Wedding Menu Selection

#### Starters

Choice of 2 Starters available from the following:

Pressed Ham & Pea Terrine with Sour Dough Bread & Picked Vegetables

Oak Smoked Salmon & Dill Tartlet with Caper Salad

Slow Roast Tomato & Basil Brushetta

with White Yeast Bread & Goats Cheese Quinelle

Warm Smoked Chicken & Pesto Salad

served with Filo Pastry & Toasted Pine Nuts

Fresh Cod & Smoked Haddock Fishcake served with Raita Sauce

Classic Individual Sheppard's Pie  
Caesar Salad with Deep-Fried Parma Ham,  
Bolie Cheese and Black Olive Tapenade  
Pillow of Smoked Salmon filled with Horseradish and Apple  
on a Bed of tossed Lettuce leaves  
Rosemary & Goats Cheese Cake with Beetroot Relish, Walnut Crumble

### Soups

2 options available from the following:

French Onion Soup  
Curried Parsnip & Apple Soup  
Seafood Chowder  
Fresh Leek & Potato Soup  
Fresh Cream of Carrot & Parsnip Soup  
Roast Bell Pepper, Chorizo and Tomato Soup  
Chicken & Leek Soup

### Sorbets

#### Sorbets

#### **Mango, Tropical Fruit or Champagne**

(The option is available to give your guests a Soup of your Choice or Sorbet)

## Raheen House Hotel

### Main Course

Choice of 2 Main Course available from the following:

Grilled Hereford Sirloin Steak  
Flat Mushroom, Peppercorn Sauce

Roast Guinea Fowl, Spring Onion & Cheddar Cheese Mash,  
Light Mustard Cream

Grilled Duo of Seabass & Herb Crusted Salmon  
Served with Prawn & Saffron Cream

Chargrilled Pork Fillet  
Filled with Black Pudding & Apple with Bulmer's Cider Jus

### Main Course

Roast Rump of Tipperary Lamb  
With Colcannon Potato & Red Wine Jus

Pan fried Supreme of Chicken  
With Tomato & Bean Cassalout and Crispy Parma Ham

All Main Courses served with Seasonal Vegetables and Potatoes

### **Vegetarian Options :**

**Baked Stuffed Aubergine & Cous Cous**  
**Spinach & Ricotta Tortelloni**  
**Roast Vegetable & Mixed Bean Cassoulet with Rice**  
**Roast Aubergine & Tomato Mille Feuille**

### Desserts

Choice of 2 Desserts available from the Dessert List

Freshly Brewed Tea/Coffee



## Ruby Wedding Package @ €72.00 per person

### Raheen House Hotel

#### Platinum Wedding Package

Champagne on Arrival for the Bridal Party

Arrival Reception: Prosecco, Tea, Coffee with Biscuits &

Canapés for Your Wedding Guests

(Other options available: Fruit Punch, Mulled Wine / Pimms)

½ Bottle of House Wine per person with the Wedding Dinner

Chair Covers with Sash (Variety of Colors available)

Evening Buffet to include Selection of Freshly Cut Sandwiches / Vol-au-Vents / Chicken Goujons / Cocktail Sausages Freshly Brewed Tea/ Coffee

#### Platinum Wedding Menu Selection

##### Starters

Choice of 2 Starters available from the following:

**Warm Clonakilty Black Pudding Salad  
Served with a Grain Mustard sauce**

**Smoked Haddock Fishcake served with Raita Sauce**

**Caesar Salad with Deep-Fried Parma Ham, Bolie Cheese and Tapenade**

**Pillow of Smoked Salmon filled with Horseradish And Apple  
on a Bed of tossed Lettuce leaves**

**Warm Chicken & Mushroom Vol-au-Vent**

**Seafood Vol-au Vent**

**Smoked Chicken Salad with Truffle Oil,  
Asparagus & Seasonal Salad**

**Breaded Button Mushrooms with Crisp Salad & a Garlic and Thyme Dip**

**Smoked Salmon & Goats Cheese Tartlet**

**Warm Toulouse Sausage with Baby Potato & a Thyme Jus**

**Duo of Melon served with a Raspberry Coulis**

**Soups**

**Fresh Cream of Vegetable Soup**

**Fresh Mushroom Soup**

**Fresh Leek & Potato Soup**

**Fresh Cream of Carrot & Parsnip Soup**

**Roast Bell Pepper, Chorizo and Tomato Soup**

**Sorbets**

**Mango, Tropical Fruit or Champagne**

**(The option is available to give your guests a Soup of your Choice or Sorbet)**

**Main Course**

**Roast Stuffed Local Turkey and Baked Ham**

**Roast Sirloin of Beef with Yorkshire Pudding  
& a Burgundy and Mushroom Sauce**

**Poached Duo of Dunmore Salmon and Sole  
served with a Saffron & Dill Cream**

**Baked Fillet of Salmon with a Saffron & Dill Fondue**

**Grilled Fillet of Seabass with Beurre blanc**

**Braised Rump of Lamb with a Rosemary and Garlic Jus**

**Fillet of Pork with Apple Stuffing & a Bulmer's Sauce**

**Oven Baked Breast of Chicken Wrapped  
in Smoked Bacon with a Savory Stuffing & a Pepper Sauce**

**Herb Crust Fillet of Cod with a White Wine & Chive Sauce**

**Fillet of Fresh Haddock, Sea Salt Crumb, Gherkin mayo**

**Vegetarian Options :**

**Baked Stuffed Aubergine & Cous Cous**

**Spinach & Ricotta Tortelloni**

**Roast Vegetable & Mixed Bean Cassoulet with Rice**

**Roast Aubergine & Tomato Mille Feuille**

**All Main Courses served with Seasonal Vegetables and Potatoes**

### **Desserts**

**Chocolate, Hazelnut & Praline Tart**

**Warm Apple Crumble Tartlet with Crème Anglaise**

**Passion Fruit Trifle with Raspberry & Cinnamon Custard**

**Warm Pear & Almond Flan**

**Duo of Chocolate Mousse with Orange and Poppy Seed Cookie**

**Strawberry Pavlova**

**Lemon Curd & Raspberry Roulade**

**Warm Chocolate Brownie with Vanilla Ice Cream & Hazelnut Sauce**

**Ice Baileys and Chocolate Terrine with Hazelnut Sauce**

**Meringue Nest with Fruits in Season**

**Sticky Toffee Pudding with Butterscotch**

**Raheen Dessert Platter ( A Selection of Desserts with Fresh Fruit Coulis )**

**Freshly Brewed Tea/Coffee**

Platinum Wedding Package @ €6700 per person

Children's Menu @ €16.00 per child

Raheen House Hotel

Arrival Reception Drinks

(per person)

Sherry reception €4.50

Pimms Reception €5.50

Mulled Wine €5.50

Punch Reception €5.50

Non Alcoholic fruit Cocktail €5.00

Arrival Reception

Canapés €4.00p.p.

Mini Scones served with Cream & Strawberry Jam €3.20p.p.

Assortment of Sandwiches €3.50 p.p.

Fresh Strawberries / Chocolate Dipped Strawberries

(price on request)

Wedding Dinner Drinks

(per bottle)

House Wine €18.00

Sparkling Wine €40.00

Moet Champagne €70.00

## Corkage

Wine & Champagne Corkage @ €750 per bottle

## Evening Reception

Selection of Freshly Cut Sandwiches / Vol-au-Vents / Chicken Goujons / Cocktail  
Sausages Freshly Brewed Tea/ Coffee @ €8.00

Buffet Menus with alternative options also available

Please advise of any other special dietary needs  
and we would be happy to accommodate

## Raheen House Hotel

### Golden Wedding Package

Champagne on Arrival for the Bridal Party  
Tea, Coffee & Biscuits for Your Wedding Guests

### Golden Wedding Menu Selection

#### Starters

Choice of 2 starters available from the following:

Warm Chicken & Mushroom Vol-au-Vent

Seafood Vol-Au-Vent

Smoked Chicken Salad with Truffle Oil, Asparagus  
& Seasonal Salad

Breaded Button Mushrooms with Crisp Salad & a Garlic and Thyme Dip

Warm Toulouse Sausage with Baby Potato & a Thyme Jus

Homemade Chicken Liver Pate with Melba Toast

Duo of Melon served with a Raspberry Coulis

Egg Marie Rose

## Soups

Please Choose 1 Option from the following:

Fresh Cream of Vegetable Soup

Fresh Mushroom Soup

Fresh Leek & Potato Soup

Fresh Cream of Carrot & Parsnip Soup

Roast Bell Pepper, Chorizo and Tomato Soup

Chicken & Leek Soup

## *Raheen House Hotel*

### *Main Course*

Choice of 2 Main Course available from the following:

Roast Stuffed Local Turkey and Baked Ham

Roast Sirloin of Beef with Burgundy and Mushroom Sauce

Poached Duo of Dunmore Salmon and Sole served with a Saffron & Dill Cream

Baked Fillet of Salmon with a Saffron & Dill Fondue

Roast Leg of Lamb with a Rosemary and Garlic Jus

Fillet of Pork with Apple Stuffing & a Bulmer's Sauce

Oven Baked Breast of Chicken Wrapped  
in Smoked Bacon with a Savory Stuffing

Herb Crumbed Fillet of Cod with a White Wine & Chive Sauce

## Desserts

Choice of 2 Desserts available from the following:

Chocolate, Hazelnut & Praline Tart

Warm Apple Crumble with Crème Anglaise

Warm Pear & Almond Flan with Ice Cream

Chocolate & Rum Roulade

Strawberry Pavlova

Lemon Curd Roulade

Warm Chocolate Truffle Cake with Vanilla Ice Cream

Ice Baileys and White Chocolate Terrine with Hazelnut Sauce

Meringue Nest with Fruits in Season

Sticky Toffee Pudding with Butterscotch

Choice of the above or Raheen Dessert Platter

Freshly Brewed Tea & Coffee,

Golden Wedding Package @ €4700 per person

Children's Menu @ €16.00 per child